

I. Amendments

Amendments to the Claims:

This listing of all pending claims (including withdrawn claims) will replace all prior versions, and listings, of claims in the application. Cancelled and not entered claims are indicated with claim number and status only. The claims show added text with underlining and deleted text with ~~strikethrough~~. The status of each claim is indicated with one of (original), (currently amended), (cancelled), (withdrawn), (new), (previously presented), or (not entered).

Listing of Claims:

1-2 . (Canceled)

3. (Currently Amended) A process for producing ~~thea~~ fermented wine of claim 1 from crude fruit of a deciduous shrub or a latifoliate shrub of the plant Aralia Elata, wherein said shrub is selected from Acanthopanax sessiliflorus or Acanthopanax senticosus, which comprises (A) step for preparation of fermented comprising:

~~preparing a solution, in which of 1 ~ 20 L of pure water is added to 1 kg of the crude fruit of deciduous shrub or latifoliate shrub in the family Araliaceae and adjusting the solution to 10 ~ 35° Brix by dissolving sugar therein; (B) step for fermentation, in which~~

~~adding yeast is inoculated into to said fermented solution and fermenting at the range of 20 ~ 30°C to form a fermented solution; and (C) step for~~

~~stopping the fermentation, in which said fermented solution is treated to stop the reaction.~~

4. (Currently Amended) The process for producing the fermented wine of claim 3, which comprises additionally (D) step for filtration, in which further comprising:

~~filtering the fermented solution is filtrated after stopping the fermentation; and~~

~~(E) step for maturation of the fermented solution filtrated above.~~

5. (Currently Amended) The process for producing the fermented wine according to claim 3 or claim 4, in which the fermented solution is prepared at the range of 20 ~ 30° Brix in said (A) step for preparation of fermented solution and is treated to stop the fermentation is stopped when the an alcohol concentration of the fermented solution reaches 5 ~ 20% in said (C) step for stopping the fermentation.

6. (Currently amended) The process for producing the fermented wine according to claim 3 or claim 4, in which wherein a core of said crude fruit is used as it is removed and the fruit is reduced to powder before use in preparing the solution, used only in the flesh after removing the core of fruit, and/or the crude fruit is squeezed, to utilize whereupon only juice only of the fruit is used for preparing the solution.

7. (Canceled)

8. (Currently Amended) The process for producing the fermented wine according to claim 3 or claim 4, in which the extract of *Rosa davurica* and the extract of *Rhynchosia nobilis* are added in wherein 0.05 ~ 0.25 kg of an extract of Rosa davurica and 0.05 ~ 0.25 kg of an extract of Rhynchosia nobilis are added per 1 kg of dry weight of said crude fruit in said (A) step for preparation of fermented solution the preparing step.

9. (Currently Amended) The process for preparing the fermented wine of claim 1 from crude fruit of a deciduous shrub or a latifoliate shrub of the plant *Aralia Elata*, in which said shrub is selected from *Acanthopanax sessiliflorus* or *Acanthopanax senticosus*, which comprises (A) step for comprising:

drying the crude fruit, in which crude fruit of deciduous shrub or latifoliate shrub in the family *Araliae/ata* is dried; (B) step for preparation of fermented

preparing a solution, in which of 2 ~ 30 L of pure water is added to 1 kg of the dried fruit and adjusting the solution to 10 ~ 35° Brix by dissolving sugar therein; (C) step for fermentation, in which

adding yeast is inoculated into to said fermented solution; and

fermenting at the range of 15 ~ 30°C to form a fermented solution; and (D) step for stopping the fermentation, in which said fermented solution is treated to stop the reaction.

10. (Currently Amended) The process for preparing the fermented wine according to claim 9, which comprises additionally (E) step for filtration, in whichfurther comprising:

filtering the fermented solution is filtrated after stopping the fermentation; and

(F) step for maturation ofmaturing the fermented solution is filtrated above.

11. (Currently Amended) The process for preparing the fermented wine according to claim 9 or claim 10, in which the fermented solution is at the range of 20 ~ 30° Brix in said (A) step for preparation of fermented solution and the fermentedfermentation of the solution is treated to stop the reactionstopped when thean alcohol concentration of the fermented solution reaches 5 ~ 20% in said (C) step for stopping the fermentation.

12. (Currently Amended) The process according to claim 9 or claim 10, in which said crude fruit is used as it is, removed and the fruit is reduced to powder for preparing the solution used only in the flesh after removing the core of fruit andr squeezed to utilizewhereupon only juice of the fruit is used in preparing the solution.

13. (Canceled)

14. (Currently Amended) The process for preparing wine according to claim 9 or claim 10, in which the water extract of Rosa davurica and the water extract of are added and preferably the water extract can be added inwherein 0.05 ~ 0.25 kg of Rosa davurica and 0.05 ~ 0.25 kg of Rhynchosia nobilis volobilis are added per 1 kg of dry weight of said crude fruit in said (A) step for preparation of fermented solutionwhen preparing the solution.